

## **FENNEL AND APPLE SLAW**

### **PREPARE SLICED FENNEL**

- 2 lb Thinly sliced fennel bulb
- 1 tsp Salt to taste

### **PREPARE JULIENNE OF APPLE**

- 2 ea Lemons, juiced
- 2 lb Fuji apples, julienne

### **PREPARE THE SLAW**

- Thinly sliced fennel bulb
- 2 ea Lemons
- 2 cups Hellmann's® Mayonnaise
- Salt to taste
- Fuji apples, julienne

### **PREPARE SLICED FENNEL**

1. Blanch sliced fennel in boiling, salted, water for 30 seconds
2. Drain and chill

### **PREPARE JULIENNE OF APPLE**

3. Toss julienne of apple with the lemon juice to coat well

### **PREPARE SLAW**

4. Combine all ingredients and chill.

### **ADDITIONAL INFORMATION**

**Ingredients**

[1 tsp Salt to taste](#), [2 cups Hellmann's® Mayonnaise](#), [2 ea Lemons](#), [2 ea Lemons, juiced](#), [2 lb Fuji apples, julienne](#), [2 lb Thinly sliced fennel bulb](#), [Fuji apples, julienne](#), [Salt to taste](#), [Thinly sliced fennel bulb](#), [PREPARE JULIENNE OF APPLE](#), [PREPARE THE SLAW](#)

**Course**

[Sides](#)

**Cuisine**

[American](#), [Seasonal Fall](#)

**Category**

[Salads](#)

**Serving Size**

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